

FOOD MENU

M/NM = MEMBERS / NON MEMBERS

START/SHARE

CARAMELISED GARLIC FLATBREAD	M/NM
FOCACCIA	10/12
Honey Ricotta and Balsamic Pickled Onions	12/14
SYDNEY ROCK OYSTERS ^{GF}	HALF DOZ 30/32 DOZEN 50/52
Red Wine Mignonette add Kilpatrick	5/7
BOWL OF FRIES ^{GF}	8/10
Aioli and Ketchup	
GUACAMOLE ^{GF}	13/15
Pico de Gallo, House Fried Corn Chips	
DUCK SPRING ROLLS (5)	18/20
Hoisin Sauce	
MUSHROOM ARANCINI (3)	18/20
Truffled Mushroom, Eschalot Aioli and Aged Parmesan	
SALT AND PEPPER SQUID ^{GF}	20/22
Flash Fried with Citrus Aioli	
½ KILO HOT WINGS ^{GF} 6PC	18/20
Ranch Sauce	
BURRATA ^V ^{GFO}	18/20
Heirloom Tomato, Pickled Zucchini, Pine Nuts, Basil Oil and Sourdough	
CHARCUTERIE ^{GFO}	25/27
Selection of Salumi, Pickles and Sourdough	

TWO HANDS

DOUBLE CHEESEBURGER	25/27
Double Angus Pattie, American Cheddar, Bacon, Pickles, Burnt Onion, Burger Sauce and Fries	
BRELLHOUSE BURGER	24/26
Angus Pattie, American Cheddar, Lettuce, Tomato, Pickles, Burger Sauce and Fries	
BFC BURGER	24/26
Southern Fried Chicken, American Cheddar, Crunchy Slaw, Aioli and Fries	
SCOTCH FILLET SANDWICH	25/27
Minute Steak, Burnt Onions, Swiss Cheese, Tomato Bourbon Jam, Rocket, Aioli and Fries	
VEGETARIAN FOCCACIA ^V ^{VM}	22/24
Haloumi, Roast Pumpkin, Smoked Honey, Rocket, Romesco and Fries	
FRESH TIGER PRAWN TACOS (2)	25/27
Pickled Cabbage, Charred Corn and Citrus Aioli	

SALAD

CAESAR SALAD	24/26
Roast Chicken, Poached Egg, Bacon and Croutons	
BEETROOT SALAD ^{GF} ^V ^{VM}	22/24
Heirloom Beetroots, Macadamia, Fetta, Pomegranate, Herbs, Citrus Vinaigrette	
HONEY ROAST PUMPKIN ^{GF} ^V ^{VM}	22/24
Dukkha, Spiced Labne, Herb Salad, Haloumi and Roasted Hazelnuts	
SALMON POKE BOWL ^{GF} ^{VM}	26/28
Sticky White Rice, Pickled Cucumber, Avocado, Edamame, Tobiko, Furikake	

GREAT MEATS CO BAR

300G RUMP STEAK ^{GF}	30/32
300G SCOTCH FILLET ^{GF}	42/45
300G STRIPLOIN ^{GF}	36/38
All Steaks served with Fries and Gem Salad or Mash, Broccolini and Choice of Sauce	
SAUCES ^{GF}	1.5/2
(Rich Gravy, Mushroom, Pepper, Jus or Herb Butter)	

PASTA

PRAWN SPAGHETTI	29/32
Confit Tomato, Chilli, Herb Butter and Lemon	
ANGUS BRISKET PAPPARDELLE	24/26
12hr Slow Cooked Beef Ragu with Pangrattato and Grana Padano	
TRUFFLE MUSHROOM GNOCCHI ^V	24/26
Fresh Potato and Ricotta Gnocchi, Mushroom Ragu and Fresh Herbs	
PENNE BOSCAIOLA	24/26
Mushroom Ragu, Crispy Prosciutto, Grana Padano and Garlic Cream	

KIDS \$12 EACH

(Includes Kids Zooper Dooper)

CHICKEN TENDERS & FRIES

FISH & CHIPS

SPAGHETTI NAPOLITANA

CHEESEBURGER AND FRIES

GRILLED CHICKEN ^{GF}, MASH,
VEGETABLES & GRAVY

KIDS DRINKS

POP TOPS

Apple / Orange /
Apple and Blackcurrant

KIDS DESSERTS

ICE CREAM CUP ^{GF}

Dixie Cup Vanilla Ice-Cream

MAINS

CHICKEN SCHNITZEL	26/28
Fries, Baby Gem Salad and Aioli (choice of sauce)	
PARMIGIANA	30/32
Chicken Schnitzel, Leg Ham, Napolitana Sauce, Mozzarella, Fries, Baby Gem Salad and Aioli	
FISH & CHIPS	29/31
Cider Battered Fish Fillets, Fries and Tartare	
ROASTED BARRAMUNDI ^{GF}	32/34
Capsicum, Chickpeas, Chard and Bouillabaisse	
SLOW ROAST LAMB SHOULDER ^{GF}	32/34
Honey Ricotta, Harissa, Pomegranate, Herbs and Jus	
SPICED BBQ PORK RIBS ^{GF}	37/40
Full Rack of Ribs glazed in House BBQ Sauce , Pickles, Slaw and Fries	
LEMON AND GARLIC HALF CHICKEN ^{GF}	28/30
Spiced Labne, Pickled Zucchini Salad and Jus	
BANGERS & MASH ^{GF}	26/28
Cumberland Sausage Wheel, Mash Potato, Pea Puree, Onion Gravy	
SEAFOOD PLATTER (SERVES 2-3 PEOPLE)	130 /138
Tiger Prawns, Oysters Natural, Oysters Kilpatrick, Miso Salmon, Prawn Tacos, Calamari, Battered Fish and Chips and Seaweed Salad	

SIDES

ROASTED PEAR AND ROCKET SALAD ^V ^{GF}	9/11
EVOO, Balsamic and Grana Padano	
CHARGRILLED BROCCOLINI ^V ^{GF}	12/13
Smoked Almonds, EVOO and Lemon	
SMASHED POTATOES ^V ^{GF}	12/13
Confit Garlic and Parsley	
HONEY ROAST PUMPKIN ^V ^{GF}	12/13
Labne, Pomegranate and Soft Herbs	

DESSERTS

PAVLOVA ^{GF}	10/12
Mango, Chantilly Cream and Mint	
CHOCOLATE BROWNIE	10/12
Toasted Marshmellow, Biscoff Crumb, Chocolate Sauce	
SCOOP OF TIRAMISU	10/12
House Made Classic	
CHEESE ^{GFO}	24/26
2 Australian Cheeses, Fig Jam, Muscatels, Pear and Lavosh	

Coffee and Tea available from the Café



BOOK YOUR
FUNCTION



Book your next fuction at the go-to venue in Western Sydney

^{GF} = GLUTEN FREE | ^V = VEGETARIAN | ^{VM} = VEGAN WITH MODIFICATION

^{GFO} = GLUTEN FREE OPTION

*surcharge applies on Public Holidays

DRINK MENU

M/NM = MEMBERS / NON MEMBERS

COCKTAILS	CARAFE	M/NM
YUZU & PEACH SPRITZ Four Pillars Yuzu Gin, Yuzu Syrup, Quandong, Peach and Soda	49/51	17/19
BLOODY MOJITO HIGH BALL Four Pillars Bloody Shiraz Gin, Bianco Vermouth, Lime, Mint and Soda	49/51	17/19
ESPRESSO MARTINI Broken Bean Coffee Liquor, Cold Brew and Australian Craft Vodka		17/19
BLUE COCONUT MARGARITA Batanga Blanco Tequila, Marionette Blue, Coconut and Lime		19/21
PASSIONFRUIT MARGARITA Batanga Blanco Tequila, Chinola Passionfruit, Agave and Lime		19/21
SEXY TIME SPRITZ Australian Craft Vodka Marionette Pineapple topped with Prosecco		19/21
FEEL GOOD MIMOSA Four Pillars Rare Dry Gin, Chinola Passionfruit, Orange Juice and Prosecco		19/21
YUZU SUMMER STORM Flor de Cana Rum, Yuzu and Ginger Beer		19/21
MOCKTAILS		
NAKED COLADA Pineapple and Coconut		8/9
YUZU GINGER FIZZ Yuzu and Ginger Soda		8/9

BEER & CIDER	
HEINEKEN 0.0 (NON- ALCOHOLIC)	5.5/6.5
HILLBILLY APPLE & ROOT GINGER CIDER (NON-ALCOHOLIC)	6/7

NON ALCOHOLIC	
SCHWEPPE'S DRY GINGER ALE	5/6
SCHWEPPE'S TONIC WATER	5/6
SCHWEPPE'S SPARKLING MINERAL WATER	5/6
SUNKIST (CAN)	4.6/5.6
RED BULL	7/8
BUNDABERG GINGER BEER	4.8/5.8
FRANTELLA WATER	3.8/4.8
PEPSI / PEPSI MAX / SCHWEPPE'S LEMONADE / SOLO (SCHOONER)	4.4/5.4

NON ALCOHOLIC WINES	
SQUEALING PIG SAUVIGNON BLANC / SQUEALING PIG ROSE (375ML)	19/21

STRANGELOVE LOW CAL SODA	
VERY MANDARIN	6/7
DOUBLE GINGER BEER	6/7
YUZU	6/7
CLOUDY PEAR AND CINNAMON	6/7

SPARKLING	GLASS	LARGE	BOTTLE
T'GALLANT PROSECCO South Eastern Australia	9/10		38/42
CAVALIERE D'OR GABBIANO PROSECCO Veneto, Italy			44/48
SEPPELT THE GREAT ENTERTAINER CHARDONNAY PINOT NOIR NV South Eastern Australia	8/9		34/38
ROTHBURY SPARKLING CUVÉE Australia	6/7		26/30
LOUIS MORETTE & CO GRAND RESERVE CHAMPAGNE France			110/115
T'GALLANT SPARKLING PINK MOSCATO South Eastern Australia			38/42

WHITE WINE			
ROTHBURY ESTATE SEMILLON/SAUVIGNON BLANC Australia	6/7	8/9	26/30
TE HA SAUVIGNON BLANC Marlborough, New Zealand	8/9	11/12	34/38
HONEYBOMB CHARDONNAY Margaret River, WA	8/9	11/12	34/38
LEO BURING RIESLING Clare Valley, South Australia			36/40
T'GALLANT CAPE SCHANCK PINOT GRIGIO Victoria	8/9	11/12	34/38
JULIET MOSCATO South Eastern Australia	7/8	10/11	30/34
ROSEMOUNT LITTLE BERRY SAUVIGNON BLANC Adelaide Hills, SA			38/42
ST HUBERTS CHARDONNAY Yarra Valley, Victoria			53/57

RED WINE			
ROTHBURY CABERNET/MERLOT South Eastern Australia	6/7	8/9	26/30
GABBIANO CHIANTI CLASSICO Tuscany, Italy			45/49
SALTRAM SKINS SHIRAZ Barossa Valley, SA	9/10	13/14	38/42
WYNN'S THE GABLES CABERNET Coonawarra, SA	9/10	13/14	38/42
DEVILISH PINOT NOIR Tasmania	11/12	15/16	47/51
WOLF BLASS PRIVATE RELEASE MERLOT South Australia	8/9	11/12	34/38
PEPPERJACK MALBEC Mendoza, Argentina			56/60
DEVILS LAIR "DANCE WITH THE DEVIL" CABERNET Margaret River, WA			55/59

ROSÉ			
T'GALLANT CAPE SCHANCK ROSÉ Victoria	8/9	11/12	34/38
LA VIEILLE FERME COTES DU VENTOUX ROSE Rohne France			44/48

Ask our staff about our full selection of spirits, beers & ciders at the bar.

